



## INGREDIENTS

### WET INGREDIENTS

1 cup of unsalted butter

1/2 cup of granulated sugar

Zest of 1 orange

3 eggs

¼ TSP of salt

70 ML of orange juice

Drop of Fiore di orangio

### DRY INGREDIENTS

1 cups + 2 TSP of cake & pastry flour

1 TSP of baking powder

### NOTES:

All your ingredients need to be at room temperature.

For better results always sift the flour before measuring it.



## ORANGE POUND CAKE

By Caterina Romano's kitchen

## DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle attachment, whisk together the butter and sugar.
2. Whip the eggs, add the salt and mix.
3. Add the eggs to the butter and sugar mixture.
4. Stop the machine and do a scrape down.
5. Add the zest of orange.
6. Add a drop of Fiore di orangio to the orange juice. If you don't have this ingredient, you can leave it out.
7. Add the orange juice to the mixture and continue stirring.
8. Add the baking powder to the flour and give it a mix. Stir in the dry ingredients to the wet, one table spoon at a time.
9. The cake batter is now ready.
10. Use a 6-7" spring form pan. Spray the inside with non-stick spray, add parchment paper to the bottom and dust with flour.
11. Pour the cake batter into the pan. Bang the pan to loosen any air pockets.
12. Preheat oven to 250 DF.
13. Bake for 45-50 minutes or until a wood skewer inserted in the center of the cake comes out clean.
14. Dredge the top of the cake with icing sugar.
15. Allow the cake to cool before serving.

**ENJOY THE ORANGE POUND CAKE**